



TASTING MENU

FIVE SEASONAL COURSES CREATED BY OUR HEAD CHEF

SEARED SCALLOP

Ajo Blanco, Soused Grapes

LAGERA DE CEVÉRA ALBARINO, RIAS BAIXAS, SPAIN 2018

BRAISED OXTAIL RILLETE

Red Wine Jelly, Plum & Sage Jam

BERNARD METRAT FLEURIE VIELLES VIGNES, FRANCE 2017

SMOKED EEL

Watercress, Apple, Caviar & Quails Egg

DANDELION VINEYARDS RIESLING, EDEN VALLEY, AUSTRALIA 2019

LOIN OF VENISON

Braised Venison & Potato Pie, Fermented Blackberries,
Heritage Carrot, Walnut Granola

CHATEAU CARONNE STE GEMME HAUT MEDOC, BORDEAUX, FRANCE 2015

HONEY MOUSSE

Salted Hazelnuts, Figs, Ginger & Vanilla Ice

DOMAINE CAUHAPE, SYMPHONIE DE NOVEMBRE, JURANCON,
FRANCE 2016

Add a cheese course £8

Please ask for our selection of Ports

£55

~ Please advise your waiter if you have any food allergies ~